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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/743,612	12/22/2003	Arjen Bot	F7756(V)	7563
201 7590 05/11/2007 UNILEVER INTELLECTUAL PROPERTY GROUP 700 SYLVAN AVENUE,			EXAMINER	
			PADEN, CAROLYN A	
	BLDG C2 SOUTH ENGLEWOOD CLIFFS, NJ 07632-3100		ART UNIT	PAPER NUMBER
	,		1761	
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			05/11/2007	PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

	Application No.	Applicant(s)			
Office Action Summary	10/743,612	BOT ET AL.			
Cinco / iouon cummary	Examiner	Art Unit			
The MAII ING DATE of this communication ann	Carolyn A. Paden	1761			
The MAILING DATE of this communication appears on the cover sheet with the correspondence address Period for Reply					
A SHORTENED STATUTORY PERIOD FOR REPLY WHICHEVER IS LONGER, FROM THE MAILING DA - Extensions of time may be available under the provisions of 37 CFR 1.13 after SIX (6) MONTHS from the mailing date of this communication. - If NO period for reply is specified above, the maximum statutory period w - Failure to reply within the set or extended period for reply will, by statute, Any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS COMMUNICATION 36(a). In no event, however, may a reply be tim vill apply and will expire SIX (6) MONTHS from cause the application to become ABANDONE	N. nely filed the mailing date of this communication. D (35 U.S.C. § 133).			
Status					
1) Responsive to communication(s) filed on <u>09 Ar</u>	Responsive to communication(s) filed on <u>09 April 2007</u> .				
•	,—				
	Since this application is in condition for allowance except for formal matters, prosecution as to the merits is				
closed in accordance with the practice under Ex parte Quayle, 1935 C.D. 11, 453 O.G. 213.					
Disposition of Claims					
 4) Claim(s) 1-4,6-10,12 and 14-18 is/are pending in the application. 4a) Of the above claim(s) is/are withdrawn from consideration. 5) Claim(s) is/are allowed. 6) Claim(s) 1-4, 6-10, 14-18 is/are rejected. 7) Claim(s) is/are objected to. 8) Claim(s) are subject to restriction and/or election requirement. 					
Application Papers					
9) The specification is objected to by the Examiner 10) The drawing(s) filed on is/are: a) access Applicant may not request that any objection to the of Replacement drawing sheet(s) including the correction of the original transfer and the correction of the correction o	epted or b) objected to by the the discountry of the left of by the the drawing of the drawing (s) is object to be set of the drawing (s) is object of the drawing of the d	e 37 CFR 1.85(a). lected to. See 37 CFR 1.121(d).			
Priority under 35 U.S.C. § 119					
 12) Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f). a) All b) Some * c) None of: 1. Certified copies of the priority documents have been received. 2. Certified copies of the priority documents have been received in Application No. 3. Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)). * See the attached detailed Office action for a list of the certified copies not received. 					
Attachment(s)					
Attachment(s) 1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO/SB/08) Paper No(s)/Mail Date	4) Interview Summary Paper No(s)/Mail Da 5) Notice of Informal P 6) Other:	ite			

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Claims 1-4, 6-10, 12, 14-18 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.

It is unclear from newly amended claim 1 as to what ingredients are in the fat component of the composition. Components I, ii, iii and iv appear to be similar to components A, B, C and D. It is unclear in the claims if these are the same ingredients with different identifiers or if they are different. An amendment to the claims clarifying this issue would overcome the rejection. Also, it is unclear in claim 1 as to what combinations of vegetable fats are intended for the composition because of the multiple "and/or" components. An amendment to the claims canceling one term or the other would overcome the rejection. An amendment to the claims clarifying what fat components are intended in the vegetable fat would also overcome the rejection.

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

⁽a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

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Claims 1-4, 6-10, 12, 14-18 are rejected under 35 U.S.C. 103(a) as being unpatentable over Bot (WO03/043430) for reasons of record used in rejecting claims 1, 2, 4 and 12 in the last office action.

Bot discloses a water continuous acidified food containing a biopolymer and a protein. The food contains 5-40 wt% fat, 0.05-15 wt% protein and 0.01-3 wt % biopolymer (page 3, summary). The biopolymers are selected from a host of ingredients other than pectin (page 7, paragraphs 3 & 4). The fat may include combinations of up to 45% dairy fat and vegetable or marine oil (bottom of page 8 and top of page 9) to provide a solids content of amounts that depend upon the temperature of measurement shown at page 9, second paragraph. The Stevens values of the spread are shown at the top of page 4 to fall within the range of claim 1. Claim 1 appears to differ from Bot in the recitation of the ratio of N15 to N5. Bot does not describe the extent of solids that are present in his product at 5C but the ratio of the values of the solids contents at N20 and N10 appear to provide a ratio that is within the range of the claims. The claims, as written appear to only require one or two types of vegetable oils that are clearly shown in the examples at page 18. The oils of claim 6 are disclosed at page 9 last paragraph. Since all of the other ingredients in Bot are the

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same as the present claimed invention, no unobvious or unexpected result is seen from the differences in the ratio of N15/N5 and N20/N10.

Claim 4 refers to the lack of emulsifiers in the product. Bot discloses the emulsifiers are optional ingredients at page 10, first full paragraph.

Claim 2 refers to a pH value in the final product, which is disclosed in example 6 and at page 12, last paragraph.

Claims 1-4, 6-10, 12 and 14-18 and 12 rejected under 35 U.S.C. 103(a) as being unpatentable over Bodor (WO99/51105) for reasons of record used in rejecting claims 1-4 and 12 in the last office action.

Bodor discloses an acidified butter-like spread containing more than 35 wt% fat and less than 3 wt% protein. The product has a Stevens value that is within the range set forth in claim 1 (see abstract). The fat or cream in the product is made from dairy and vegetable fat (page 5, lines 19-24) at a weight ratio of 20/80 to 80/20 (page 10, lines 9-11). The pH of the product falls within the range set forth in claim 2 (page 9, lines 27-31). The melting characteristics of the fat are described on pages 10-11. Claim 1 appears to differ from Bodor in the specific N15/N5 ratio. Bodor discloses solid fat contents at higher temperatures but the ratio of N25/N10 appears to provide a ratio that is within the range of the claims. The claims, as

written appear to only require one or two types of vegetable oils that are clearly shown at page 10, lines 21-26. Since all of the other ingredients in Bodor are the same as the present claimed invention, no unobvious or unexpected result is seen from the differences in the ratio of N15/N5 and N25/N10. The dairy fat is described as having utility for cream cheese at page 10, lines 13-19. The biopolymers in the product are discloses to include a host of ingredients other than gelatin.

Even though palm oil olein and hardened palm kernel oil are not mentioned in Bodor, these claims are also rejected because it is unclear from claim 1 as to whether these fat ingredients are a required part of the claims.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Carolyn A Paden whose telephone number is (571) 272-1403. The examiner can normally be reached on Monday to Friday from 7 am to 3:30 pm.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano, can be reached on (571) 272-1398 or by dialing 571-272-1700. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

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Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free).

CAROLYN PADEN
PRIMARY EXAMINER 1761